DOMAINE CIRINGA
FOSILNI BREG

Sauvignon Blanc Maribor

Vintage	2024
Grape Variety	Sauvignon Blanc
Appellation	Ciringa, Maribor, Stajerska Slovenija
Terroir	Coralline limestone and cambisol soil
Vinification	After natural spontaneous fermentation 18-20 months in big neutral oak barrels & steel tanks, bottled unfiltered
Agriculture	Biodynamic (Demeter & respektBIODYN) AT-BIO-402 EU-Landwirtschaft
Closure	Screw cap
Vine age	13 - 22 years
Best time to drink	2026 - 2036
Food recommendation	Fish, seafood, vegetables, Asian-styled kitchen, pasta
Wine description	Delicate and light like a feather, without losing grip. Aromas of apple, clementine, and pear. Herbal and earthy nuances. Playful, fresh, and with an almost shocking zesty ginger spice.
Analytical data	12,5 % vol. 4 g/l RS dry 6,8 g/l tbS
Nutritional information	Ingredients: Biodynamic grapes. Contains sufites. Calorific value: 100 ml contains an average of 303 kJ / 72 kcal

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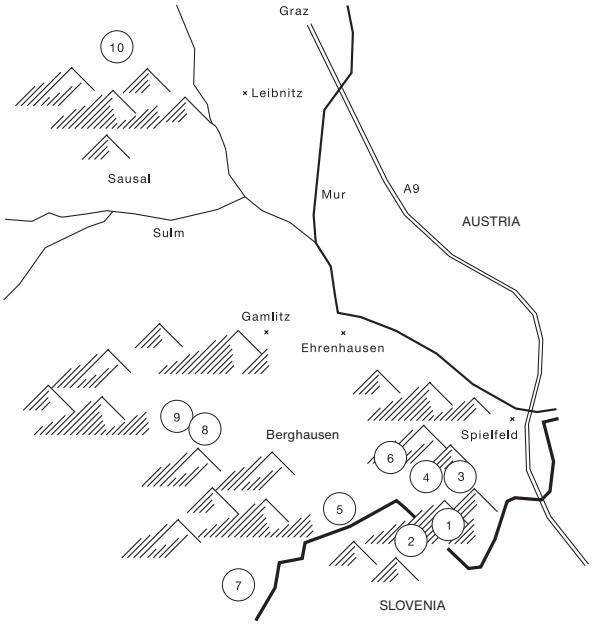
The wine year 2024	The year 2024 began with a wet and promising winter, followed by an exceptionally warm spring with unusually high temperatures, which advanced budbreak by nearly two weeks. Early April brought summer-like temperatures, accelerating vegetation growth, but by mid-April, we faced five critical frost nights. Fortunately, the damage was limited to lower-lying areas, ultimately reducing the harvest by about 10%. May and June started with persistent rainfall—a critical period, especially during flowering, when significant yield losses seemed imminent. However, the summer turned out to be ideal: hot, dry weeks followed, yet the vineyards remained stable thanks to meticulous canopy management. As ripening progressed quickly, we decided to go against the trend and delayed the harvest until early September. Despite a rainy start, September brought cool nights and moderate temperatures—precisely the conditions that make this vintage so exceptional. Within just 14 days, and with the help of 400 hands, we harvested outstanding grapes. We describe the 2024 vintage as particularly charming, juicy, fruit-driven, and profound. After an eventful autumn, the cellar finally returned to a state of calm—marked by numerous tastings and inspiring encounters with wonderful wine lovers. By the end of the year, we made a significant decision: the construction of a new production facility. The 2025 vintage will already be processed in a modern press house—a promising step into the future.

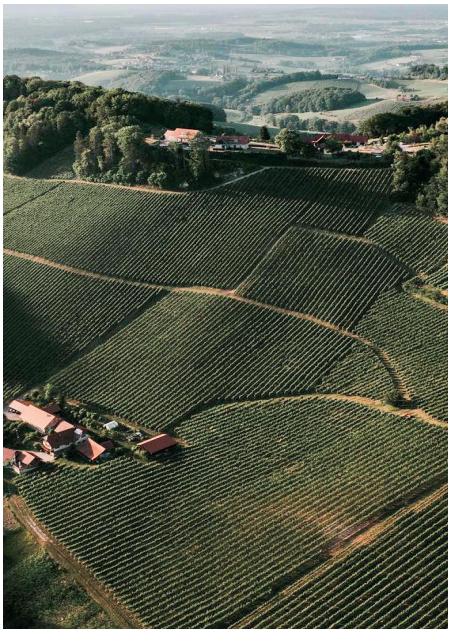
Bottle size	Bouteille	Magnum
Volume	750 ml	1500 ml
GTIN/EAN-CODE Bottle	9120010223839	9120010223853
Diameter / Height bottle	7,0 cm / 29,0 cm	10,2 cm / 34,5 cm
Full bottle weight	1240 g	2600 g
Packaging unit	1 case à 6 bottles	1 case à 3 bottles
GTIN/EAN-CODE Case	9120010223846	9120010223860
Case dimension L/W/H	26,0/17,5/29,9 cm	35,1/31,2/11,1 cm
Cases per palette	105 (630 bottles)	72 (216 bottles)
Cases per layer	21 cases x 5 layers	8 cases x 9 layers

OVERVIEW SINGLE VINEYARDS

Domaine CIRINGA

1. Zieregg
   - 1.1 Zieregg
   - 1.2 Zieregg Kår
   - 1.3 Zieregg Kapelle
   - 1.4 Zieregg Steilriegel
2. Ciringa
3. Grassnitzberg Riff
4. Wielitschberg
5. Sulz
6. Ottenberg
7. Rossberg K
8. Steinbach Fürst
9. Sernau König
10. Hochkittenberg





AT-BIO-402
EU-Landwirtschaft

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